FOREST HOTEL

FUNCTION PACK

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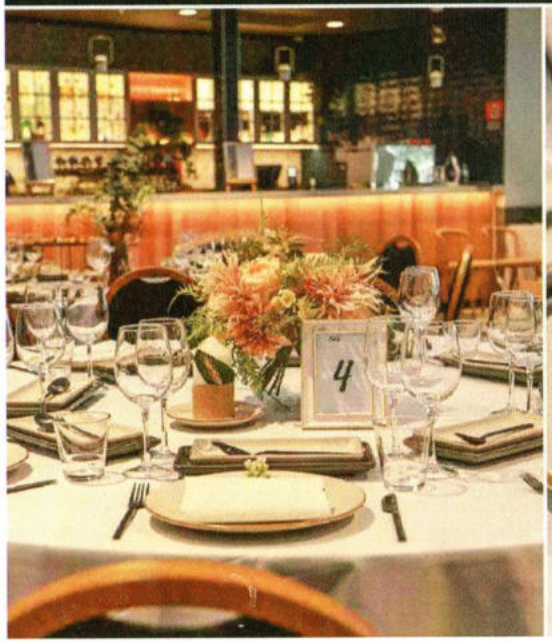
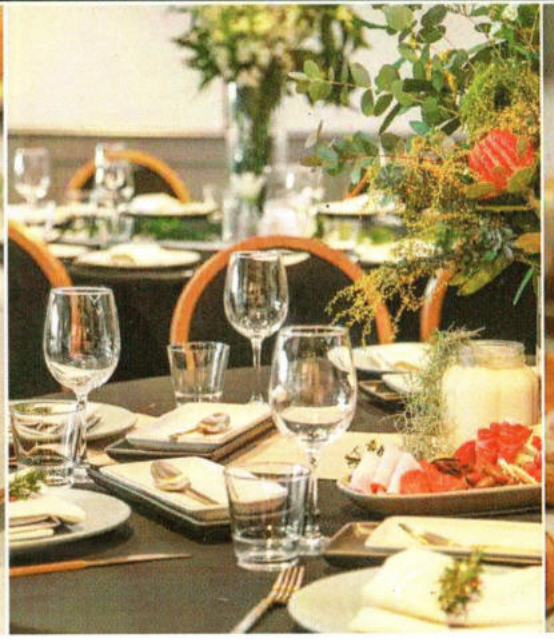




OUR SPACES

The Forest Hotel is a premium venue that offers a variety of spaces for your special event.

THE GARDEN

The Garden is an ideal outdoor space for up to 50 guests. Perfect for kids' parties, bridal shower brunches, and daytime functions, it features rustic charm and shaded areas.

MINIMUM SPEND: $500

THE STAG

The Stag is a versatile, semi-private space perfect for gatherings of up to 80 people. Its cozy atmosphere, private bar, and flexible setup make it ideal for both casual and formal events.

MINIMUM SPEND: $1500

THE ANTLER

The Antler Room is spacious,fully self contained with all the luxuries to entertain for any event. The Antler Room has endless capabilities to adapt to your event ,
with versatile room setting from 50 to 200 guests and it has all your catering requirements covered.

MINIMUM SPEND: $5000

THE ANTLER ROOM

Milestone birthdays, anniversaries, engagement parties, and reunions, The Antler Room is the perfect private space to host your event. We have AV , microphones and stage available .

CAPACITY

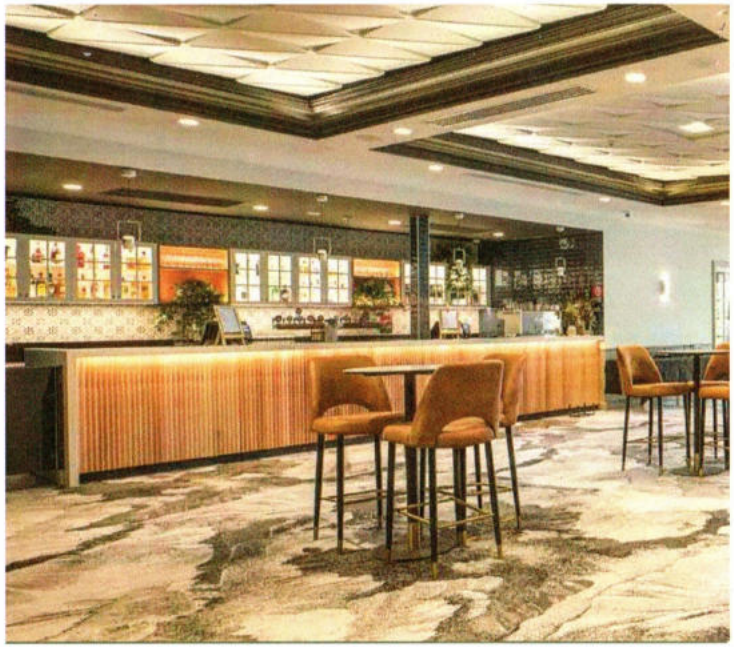
Banquet - Up to 180

Cocktail - Up to 200

MINIMUM SPEND

Monday to Wednesday: $1000

Thursday to Sunday: $5000



MILESTONE PACKAGES

STANDARD

$80 Per Person , minimum 70 guests

INCLUDES:

- Standard Canape Package (4 Hot or Cold Canapé's and 2 substantial Options)
- 3 HR Standard Beverage Package
- Polished Dance Floor
- Room Styling
- Event Co-ordinator and Wait Staff

PREMIUM

$95 Per Person , minimum 70 guests

INCLUDES:

- Premium Canape Package (4 Hot or Cold Canapé's and 4 Substantial Options)
- Choice of 2 Pizza Boards
- 3 HR Premium Beverage Package
- Polished Dance Floor
- Room Styling
- Event Coordinator & Wait Staff

DELUXE

$115 Per Person

- **Deluxe Canapé Package (8 Hot or Cold Canapé's and 4 substantial Options)**
- **3 HR Deluxe Beverage Package**
- **Polished Dance Floor**
- **Room Styling**
- **DJ or Solo Artist**
- **Event Coordinator & Wait Staff**

BEVERAGE PACKAGES

STANDARD

3 HOURS - $50pp
4 HOURS - $55pp

DRAUGHT BEER
House Beer and Cider

BOTTLE BEER
Cascade Light
Heineken
Pure Blonde

WHITE
The Rocks, Sauvignon Blanc
Natures Harvest, Chardonnay

SPARKLING
Stonyfell Brut
Debortoli Prosecco

RED
Marlborough Sounds, Pinot Nior
Stonyfell Shiraz

NON ALCOHOLIC
Soft Drink and Juice
Tea and Coffee
Heineken 0

PREMIUM

3 HOURS - $60pp
4 HOURS - $65pp

DRAUGHT BEER
All Tap Beer and Cider

BOTTLE BEER
All Bottled Beer

WHITE
Squealing Pig, Sauvignon Blanc
Audrey Wilkinson, Chardonnay
Audrey Wilkinson, Pinot Grigio

SPARKLING
A by Arras Brut
Frexinet Prosecco

RED
Marlborough Sounds, Pinot Nior
Pepperjack Shiraz
Audrey Wilkinson Merlot

ROSÈ
Audrey Wilkinson Rosè

NON ALCOHOLIC
Soft Drink and Juice
Tea and Coffee
Heineken 0

DELUXE

3 HOURS - $75pp
4 HOURS - $85pp

DRAUGHT BEER
All Tap Beer and Cider

BOTTLE BEER
All Bottled Beer

WHITE
Squealing Pig, Sauvignon Blanc
Audrey Wilkinson, Chardonnay
Audrey Wilkinson, Pinot Grigio
Pikes, Reisling

SPARKLING
Chandon Brut
Frexinet Prosecco

RED
Black Grape Society, Pinot Nior
Pepperjack Shiraz
Audrey Wilkinson Merlot

ROSÈ
Studio by Mirval

COCKTAILS
Choice of 2 Classics

NON ALCOHOLIC
Soft Drink and Juice
Tea and Coffee
Heineken 0 and Heaps Normal

ADD ONS

COCKTAIL ON ARRIVAL | $15PP ADDITION

COCKTAIL ADD ON | $30PP

Lychee Martini
Espresso Martini
Margarita
Aperol Spritz

CHAMPAGNE ON ARRIVAL | $15PP

Treat your guests to Veuve Clicquot on arrival. Limited to one glass per person.

ON CONSUMPTION BAR TAB

A bar tab can be arranged for your function with a specified limit in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

CANAPE MENU

Please Select a package below. Minimum order is
STARTER PACKAGE | $40pp (6 HOT OR COLD CANAPES)
THE SUBSTANTIAL PACKAGE | $50pp (6 CANAPES & 2 SUBSTANTIAL)
THE DELUXE PACKAGE | $60pp (7 CANAPES & 3 SUBSTANTIAL)

COLD CANAPE

SMOKED SALMON MOUSSE
Served on Sliced Cucumber

CAPRESE SKEWERS (V)
Boccincini, Cherry Tomatoes, and Basil

SALMON TATAKI
With Mango Salsa and Asparagus

VEGAN RICE PAPER ROLLS (VE)
with Nuoc Cham, Garlic, and Coriander

CHICKEN RICE PAPER ROLLS
Chicken with Nuoc Cham, Garlic, and Coriander

HOT CANAPE

BASIL & TOMATO ARANCINI (V)

TERIYAKI CHICKEN SKEWERS
with dipping sauce

SPINACH AND RICOTTA PASTRY PUFFS (V)

ASSORTED QUICHES

LAMB MEATBALLS
with yoghurt and mint

PRAWN SKEWERS
Wild Lime, Chilli, and Ginger

GYOZA
Wagyu Beef or Vegetable

ASSORTED PIES

SUBSTANTIAL

ROASTED DUCK CREPÈS
Served with Hoisin Sauce

FISH AND CHIPS
Served with Lemon

BEEF SLIDERS
Grilled Beef, American Cheese, Tomato, Milk Bun

FALAFEL SLIDERS (V)
Beef or Falafel

PORK BELLY BAO BUNS

HOKKIEN NOODLE BOXES (V)
in a Soy Sauce

GRAZING PLATTERS

	S	L
CHARCUTERIE BOARD Cured Meats, Crackers, Olives, Assorted Cheese, Roasted Capsicum, and Toasted Baguettes	60	120
FRUIT PLATTER Assorted Seasonal Fruits	50	100
ASSORTED BREADS Served with Beetroot,Hummus and Oil/Balsamic	35	70
ASSORTED SUSHI I 40 Pieces With a soy dipping sauce		100
ROCK OYSTERS I 20 Pieces I Market With lemon and mignonette		
CAPRESE SKEWERS I 30 Pieces With tomato, basil and Bocconcini		90
ARANCINI BALLS I 30 Pieces Tomato and Basil		110
CHICKEN SKEWERS I 30 Pieces Teriyaki		120
BEEF SLIDERS I 30 Pieces Mini Cheesebugers		130

SOMETHING SWEET

MINI DESSERTS	110
BROWNIES	150

PIZZA BOARDS

18 PIECES

MARGARITA | 65

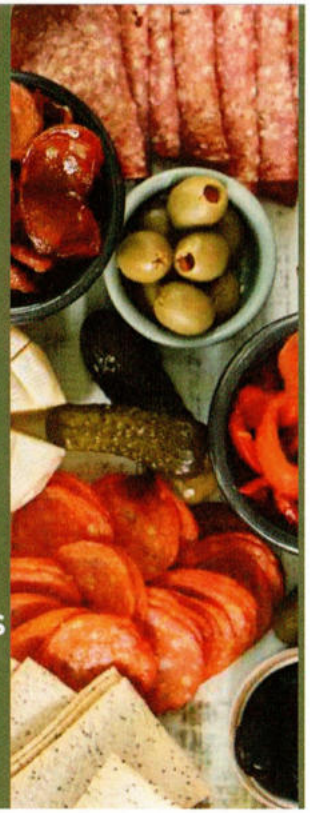
MEATLOVERS | 70

HAWAIIAN | 70

PROSCIUTTO, ROCKET, AND PARMESAN | 75

CHAR-GRILLED VEGETABLES AND GOATS CHEESE | 65

*Gluten Reduced AVAILABLE



LITTLE ONES

HUMMUS WITH CELERY & CAPSICUM	20
NUGGETS AND CHIPS	50
FISH PIECES WITH CHIPS	50
CAKE POPS	40

BANQUET MENU

$65 Per Person, Minimum 40pax

A selection of 3 Entrees, 3 Mains, and 3 Desserts to Share

BREAD BASKET WITH BUTTER

ENTREÈS

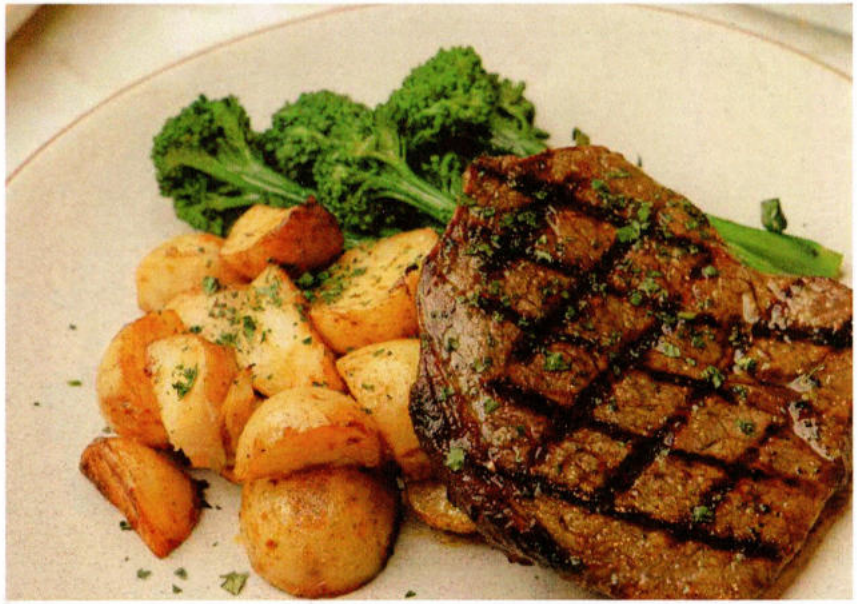
WAGYU BEEF TATIKI

KING FISH CEVICHE

ROASTED PUMPKIN

BEETROOT CURED SALMON
Served with Wasabi Cream, Roasted Yellow Beetroot, Red Radish and Tarragon Oil

CHINESE STICKY PORK BELLY
Served with a Zesty Salad



MAINS

CHICKEN SUPREME
Wrapped in Prosciutto. Served with Broccolini, Chat Potatoes and a White Wine Sauce

SLOW COOKED BRISKET
With Roasted Heirloom Carrot and Chat Potatoes and Red Wine Jus

CRISPY SALMON
With Asparagus,chat potatoes and Cauliflower Puree

250GM RUMP STEAK
Broccolini and Duck Fat Potatoes with a Red Wine Jus

HARISSA CAULIFLOWER (V)

DESSERTS

TIRAMISU

RASPBERRY LYCHEE ROSE MOUSSE

CHOCOLATE DOME MOUSSE

NEWYORK CHEESECAKE

2 COURSE MENU $65

SELECTION OF 2 COURSES WITH A BREAD ROLL

3 COURSE MENU $80

SELECTION OF 3 COURSES WITH A BREAD ROLL

BUFFET MENU

$75 Per Person, Minimum 40pax

CHOICE OF 2 SALADS
CHOICE OF 2 MAINS , 2 SIDES
AND ONE ROAST MEAT CARVERY

CHOICE OF SALADS

GARDEN SALAD | GREEK SALAD | PASTA SALAD
PESTO SALAD | CAESAR SALAD - CHICKEN

CHOICE OF MAINS

SALMON WITH VIERGE SAUCE
BARRAMUNDI WITH LEMON AND CAPERS
BRAISED PORK BELLY STIR FRY
BEEF MASSAMAN CURRY
LEMON HERB ROASTED CHICKEN
BAKED PUMPKIN AND SAGE GNOCCHI
LAMB RAGOUT RIGATONI

CHOICE OF CARVERY

SLOW COOKED BRISKET
ROAST LEG OF LAMB
LEG OF HAM
ROAST TURKEY

* All served with Gravy or Red Wine Jus

CHOICE OF SIDES

ROASTED SEASONAL VEGETABLES
POTATO GRATIN
CREAMY MASH POTATO
SWEET POTATO MASH
WHITE RICE

CHOICE OF DESSERTS EXTRA $20pp

SEASONAL FRUIT PLATTER
GRAZING PLATTER
ASSORTED MINI DESSERTS
MOUSEE DOMES
MINI TARTS AND PASTRIES

SEAFOOD UPGRADE EXTRA $25pp

TERMS AND CONDITIONS

DEPOSIT & MINIMUM SPEND

A DEPOSIT IS REQUIRED TO CONFIRM YOUR BOOKING,YOUR BOOKING IS INVALID WITHOUT YOUR DEPOSIT PAYMENT.

A MINIMUM SPEND MUST BE REACHED AND IF NOT REACHED , YOUR DEPOSIT WILL BE FORFEITED AND USED TO MAKE UP THE SPEND

FOOD & BEVERAGE ORDERS

CATERING ORDERS MUST BE PLACED 7 DAYS PRIOR WITH PAYMENT

BEVERAGE PACKAGES MUST HAVE CORRECT NUMBERS OR AN EXTRA CHARGE IS REQUIRED

SERVICE OF BEVERAGE PACKAGES ARE LIMITED TO < TWO DRINK PER PERSON ONLY

CANCELLATION POLICY

A 14 DAY FULL REFUND OR DEPOSITED FORFORTIED

RESPONSIBLE SERVICE OF ALCOHOL

RESPONSIBLE SERVICE OF ALCOHOL IS FOLLOWED AT ALL TIMES AND MUST COMPLY.MANAGEMENT HAS THE DISCRETION TO EJECT ANY PATRON NOT COMPLYING WITH LICENSING REGULATIONS

MINORS

MNORS MUST BE ACCOMPANIED BY AN ADULT AT ALL TIMES AND BE OFF THE PREMISES AT 10PM

SECURITY

SECURITY IS REQUIRED FOR LARGE EVENTS , 21!ST BIRTHDAYS AND IS AT THE COST OF THE CLIENT.SECURITY IS $60 ph AND AT THE DISCRETION OF THE VENUE

DECORATIONS & DAMAGES

NO FIRELIGHT DECORATIONS OR SMOKE MACHINES

ANY ENTERTAINERS USING AUDIO SYSTEM, FALLS ON THE RESPONSIBILITY OF THE CLIENT OF DAMAGES

NO CONFETTI ON TABLES OR IN BALLOONS ARE TO BE USED

NO ADHESIVES TO THE WALLS OR CEILINGS,AS DAMAGES MUST BE PAID FOR

PACK DOWN AFTER EVENTS MAYBE REQUIRED DEPENDING ON THE SET